

Appetizers

SALUMI

Chef's Selection of Artisanal Meats Paired with
Traditional Accompaniments...20
Add Artisanal Cheese...9

ROMAN ARTICHOKE

Roasted Shallots, Heirloom Tomatoes,
Castelvetrano Olives, Micro Herbs...10

CALAMARI FRITTI

Roasted Red Pepper Tomato Purée, Black Truffle Aioli,
Parmigiano-Reggiano...13

HOUSE MEATBALLS WITH POLENTA

Peeled Parmigiano Reggiano...11

BRUSCHETTA

House Focaccia Bread, Local Tomatoes,
Baby Arugula, Olive Oil, Goat Cheese, Basil...12

PIATTO DI FORMAGGI

Chef's Selection of Artisanal Cheeses,
House Accompaniments...12

HOUSEMADE BURRATA CHEESE

Served with Roasted Tomatoes, Saba,
Aged Balsamic, Marinated Olives...9

MARINATED OLIVES

Castelvetrano Olives, Sigillo di Garanzia,
Picholine... 5

CAPRESE

House Pulled Mozzarella, Basil,
Heirloom Tomatoes, Whipped Feta Ricotta,
Sicilian Olive Oil...9

TRADITIONAL CAESAR SALAD

White Anchovy, Romaine Lettuce, Parmesan Cheese,
Housemade Croutons, Creamy Caesar Dressing
Half...7 Whole...11

HOUSE ITALIAN SALAD

Radish, Red Onion, Capers, Romano Cheese,
Heirloom Tomatoes, House Dressing
Half...7 Whole...11

GORGONZOLA SALAD

Bibb Lettuce, Pears, Toasted Hazelnuts,
Marinated Figs, Gorgonzola Piccante,
Pear Red Wine Dressing
Half...7 Whole...11

Chef's Seasonal Tasting Menu

CHEF'S SELECTION OF LOCAL AND SUSTAINABLE CUISINE

Monday-Thursday
5:30pm-7:00pm | 45
7:00pm-Close | 55

OUR SUPPLIERS

Growfood Carolina Ambrose Family Farm Blackbird Farm
Bulls Bay Saltworks Geechie Boy Mills Joyce Farms
Sweet bay Produce Holy City Tomato



Italian-American

***FRESH CATCH**

Chef's Seasonal Fish Selection...32

SUGGESTED WINE: PIGHIN, SAUVIGNON BLANC GRAVE, 2015

VEAL MARSALA

Tender Veal Cutlet, Fettuccine,
Braised Mushrooms, Sun-Dried Tomatoes, Marsala Reduction...32
SUGGESTED WINE: AVIGNONESI CANTALORO, SUPER TUSCAN BLEND 2014

CHICKEN PARMESAN

Topped with Parmesan & Mozzarella Cheese,
Served Over Spaghetti alla Chitarra, & House Tomato Sauce...24
SUGGESTED WINE: MASI VALPOLICELLA, 2012

***BLUE CRAB FETTUCCHINE**

Roasted Sweet Corn, Tomatoes, Basil Spinach Pasta,
Onion Soubise, Parmesan...28
SUGGESTED WINE: UVA PINOT GRIGIO, 2015

CHICKEN PICCATA

White Wine, Garlic, Capers, Tomatoes,
Served Over House Pasta...23
SUGGESTED WINE: ANTINORI, PIGHIN SAUVIGNON BLANC, 2015

SPAGHETTI

House Spaghetti, House Meatballs, House Tomato Sauce,
Parmesan Cheese...22
SUGGESTED WINE: TERRE DI BO, CHIANTI, 2012



Italian

VEAL SALTIMBOCCA

Fresh Sage, Mozzarella, Prosciutto di Parma, Fettuccine...32
SUGGESTED WINE: AVIGNONESI CANTALORO, SUPER TUSCAN BLEND, 2011

TAGLIATELLE ALLA FUNGHI

Foraged Wild Mushrooms with Garlic, White Wine,
Pecorino Toscano...23
SUGGESTED WINE: REATA PINOT NOIR, 2013

***SOUTH CAROLINA CERTIFIED ANGUS BEEF RIBEYE**

Served with Seasonal Sides and 15 year aged Balsamic...39
SUGGESTED WINE: PARUSSO, BARBERA D'ALBA ORNATI, 2011

***SPAGHETTI GAMBERONI**

Local Shrimp, Spaghetti, Garlic, White Wine, Olive Oil...27
SUGGESTED WINE: IL CAIO ORVIETTO, 2013

CACIO E PEPE

Spaghetti with Pecorino Toscano, Parmesan Cheese,
Cracked Pepper, topped with a Parmesan Tuile...20
SUGGESTED WINE: AVIGNONESI SUPER TUSCAN, 2014

SICILIAN SUNDAY GRAVY

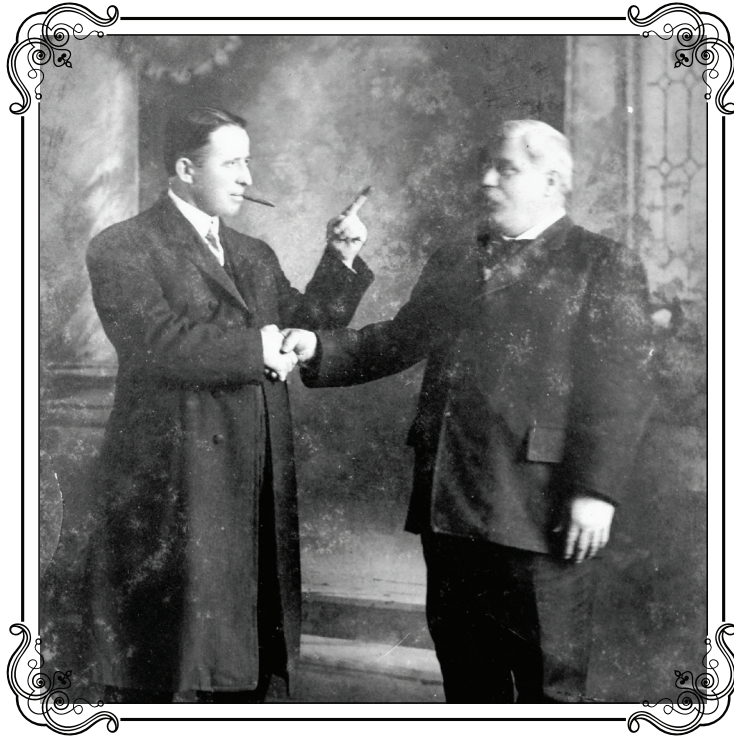
Slow Cooked Pork, Beef & Veal, Spaghetti alla Chitarra,
House Ricotta, Pecorino Romano...24
SUGGESTED WINE: FARNESE FANTINI, MONTEPULCIANO D'ABRUZZO 2012

LAMB SUGO

Slow Cooked Lamb Shoulder Bolognese Style,
Tagliatelle Pasta, House Ricotta...24
SUGGESTED WINE: FALESCO VITIANO, ROSSO, 2011

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food-borne illness.*





During the Prohibition days, many Charlestonians disagreed with the laws and social mores governing the rest of the state. This was no different for Vincent Chicco, who migrated to Charleston from Italy and became known as “the king of blind tigers”. Chicco ran a number of saloons in Charleston and led the fight locally against Prohibition, where he was seen as a local hero. The secret behind the “blind tigers” is one would pay to “see the blind tiger” (which of course didn’t exist) and in exchange would receive a “free” drink. His illegal drinking establishments also caused Chicco to become the first arrest after Governor Ben Tillman’s dispensary bill passed. Many Charlestonians opposed the state dispensary law, which encouraged Gov. Tillman to make Charleston “the driest place on earth”. Vincent Chicco’s arrest became infamous, and other barkeeps were reportedly jealous of his instant fame. Despite his brush with the law, Chicco continued to sell alcohol to his customers. Chicco later became appointed to consecutive terms as City Councilman. Vincent Chicco’s son, Vincent Chicco Jr., went on to be an extremely successful real estate developer, business man and entrepreneur in Charleston, South Carolina.